

# MARICOPA COUNTY SPECIAL EVENT PROGRAM



Example of Acceptable Equipment at  
Special Events

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# Hand Wash Station



A minimum 5 gallon insulated container with free flowing spigot with a waste container 15% larger, soap, and paper towels. Proper hand washing must be conducted during the event. Bare hand contact of ready to eat food items is prohibited.

# Ware Wash Station



If using utensils- a 3 bin set-up is acceptable for the wash, rinse, and sanitizing of utensils and equipment. Acceptable sanitizer is chlorine, quaternary ammonia, or iodine. All equipment should be washed every 4 hours when handling potentially hazardous food product, or in between food types. I.E. Cut chicken, wash, rinse, sanitize cutting board, cut lettuce.



# Food Protection



All food and condiments have proper protection (lids, sneeze guards) to prevent contamination of food. Grills with open, unprotected food are protected from the public by a barrier. (Table and sneeze guard)

# Overhead Protection



Booths have a proper canopy over the food, as well as walls to prevent contamination of food.



# Flooring



A smooth, easily cleanable surface should be present in all booths for flooring. All food should be stored at least 12 inches off the ground.

# Cold Holding Equipment



Ice Chests and reach-in refrigerators are acceptable to maintain all cold hazardous food at less than 41°F. If using electrical equipment, ensure the refrigerator reaches an ambient air temperature of 41°F prior to placing food in the fridge. A probe thermometer should be available to check temperatures.

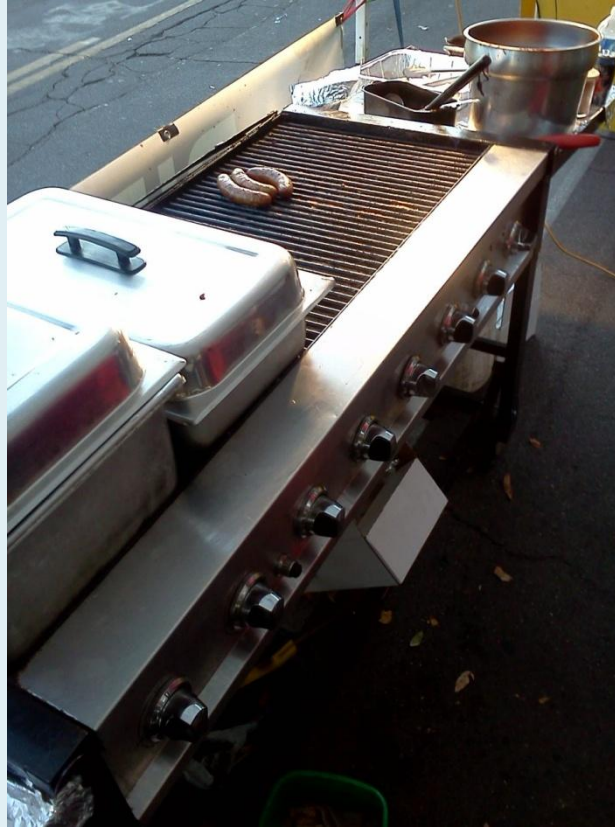


# Hot Holding Equipment



Electric or propane equipment is acceptable to hold hot hazardous food at greater than 135°F. Utensils shall be properly stored when not in use. Non-latex gloves are required when handling any ready to eat food items.

# Cooking Equipment



Cooking equipment should be sufficient to rapidly heat food to proper cooking temperatures. All equipment should be in good, easily cleanable condition.



# Fresh Water Supply



Fresh water should be obtained through a proper NSF/Food Grade white hose. The ends of the hose shall remain connected when not in use. Bottled water from an approved source is also acceptable.



# Waste Water Storage



Wastewater should be stored in an appropriate waste tank of adequate size prior to proper discharge into a sanitary sewer, wastewater tank, or mop sink. Waste water containing grease should go through a proper grease trap prior to entering the sewage system.

# Cooking Temperatures

- ❖ Cook Poultry/Reheat Foods to 165°F
- ❖ Cook Ground Meat to 155°F
- ❖ Cook Non-Ground Meat and Seafood to 145°F
- ❖ Hot Holding is 135°F
- ❖ Cold Holding is 41°F

A Metal Stem thermometer that measures from 0°F to 220°F must be available and used to check food temperatures. An accurate thermometer will read 32°F in a cup full of ice water. **Cooling of foods in a Temporary Food Establishment is prohibited.**

# Food Source

- ❖ **Carryover of Potentially Hazardous Food is prohibited.**
- ❖ **All homemade food products are prohibited.** All food and beverages must be from an approved source. Food prepared or stored in a private home may not be used or offered for human consumption in a Temporary Food Establishment.
- ❖ **Commissary Agreements are required for all advance food preparation and food storage.** Vendors that prepare food in advance of an event must use a licensed facility. All multiple day operations must use a commissary agreement for food storage unless hazardous food items are purchased fresh daily.
- ❖ **Commissary Visits Logs and Receipts are required.** These must be available to the inspector upon request.
- ❖ Only those food items requiring limited preparation shall be prepared in any Mobile Food Establishment. Foods requiring extensive steps or extensive hand contact shall be prohibited unless prepared in an approved Commissary.



# Sampling

- ❖ All promotional establishments conducting sampling shall have a hand wash station.
- ❖ **Temporary Food Permits are required for any vendor sampling a Potentially Hazardous Food Item.**
- ❖ Customer self-service is prohibited.
- ❖ A plastic lined waste container shall be provided when sampling is conducted.
- ❖ The department shall approve, in writing prior to the event, the procedures used by any Temporary Food Establishment for providing samples of food to the consumer. All sampling must be conducted in a sanitary manner.